

WHAT

TO

EAT

# NIBBLES

## PARMESAN CHOUX PASTRIES

*warm, GF*

5 for \$10

allow 10 min

## HOUSEMADE ANCHOVY STICKS

*warm*

5 for \$10

## SAUSAGE & CHEESE

*GF*

Cacciatore sausage, hung and aged,  
simply served with a chunk of Spanish cheddar  
(choose a mild or hot sausage)

\$18

## CROQUE MONSIEUR

housemade toastie with manchego cheese, smoky  
prosciutto & béchamel served with cornichons

allow 10 min

\$14

# PLATTERS

## SIGNATURE SPANISH PLATTER

*GF and vegetarian available*

wedge of manchego cheese, crusty french mini-loaf,  
local olive oil, sundried figlets, local olives  
and 2 warm housemade anchovy sticks

\$35

## LITTLE ACRE PLATTER

*GF available*

wedge of 'little acre' chicken and port pâté  
(the most wonderful pâté we've tasted),  
wedge of rustic pork & herbs terrine,  
crusty french mini-loaf, locally churned butter and salt,  
tangy jelly, and crusty toasts and tiny cornichons

\$40

*All items can be ordered individually*